



DEVON **KING'S** RECIPE BOOK

10 CLASSIC & DELICIOUS MARGARINE RECIPES
FOR MEMORABLE PASTRIES & MEALS





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VANILLA POPCORN

Ingredients

- 1 cup popcorn (unpopped)
- 1 ¼ pack of Devon King's margarine
- ¼ cup Devon King's vegetable oil
- 1 cup sugar
- 3 tablespoons water
- 1 teaspoon vanilla
- Salt to taste

Directions

1. Heat Devon King's vegetable oil in a large pot over medium-high or high heat for a minute.
2. Add one kernel of popcorn to the oil. When the kernel pops, pour in the remaining popcorn and the vanilla.
3. Cover the pot, and shake gently until the corn starts to pop. Shake vigorously until the popping subsides.
4. Remove from the heat, and pour into a large bowl.
5. Stir sugar, salt and melted margarine into the corn until evenly coated, and serve.



SPONGE CAKE

Ingredients

350 grams flour
350 grams or 1½ packs Devon King's Margarine
300 grams granulated sugar
6 large eggs (whisked)
4 teaspoons baking powder
1 teaspoon vanilla extract (or any flavour of your choice)
½ teaspoon salt

Directions

1. Preheat your oven to 180°C (350°F). Lightly grease and flour the bottom of a 10 inch round cake pan.
2. In a large bowl sift in flour, baking powder and salt.
3. Add sugar, Devon King's margarine, eggs and vanilla extract to the flour mix and then stir using a wooden spoon to combine. You may use a hand whisk, mixer or mix by hand. Just stir until smooth.
4. Pour the batter into the cake pan and smoothen the top.
5. Bake for about 50 minutes or until a toothpick inserted in the centre comes out clean. Do not open the oven to check until about the 45th minute.
6. Remove cake from the oven and allow to cool in pan before transferring to a wire rack or a dry, flat surface to cool completely.

Your cake is ready! Enjoy!



SCOTCH EGGS/ EGG ROLLS

Ingredients

6 hardboiled eggs - peeled
2 tablespoons Devon King's margarine
2 cups flour (250 grams) plus more for kneading
1/2 teaspoon instant yeast
1/4 teaspoon salt
1 tablespoon sugar
Pinch of nutmeg
1 egg - beaten
Devon King's Oil, enough for frying

Directions

1. In a bowl, mix together flour, salt, sugar, yeast and Devon King's margarine until well incorporated. Add the egg then mix, add in water and mix to form a sticky dough.
2. Flour board and place dough on top. Knead, sprinkling with flour as required until the dough is smooth (for 3 minutes).
3. Cut the dough into six equal portions. Roll out one part then place a hardboiled egg in the middle and cover with the dough. Use your hands to mould until it forms a smooth, round ball.
4. Repeat process with all the eggs and parts of dough.
5. Heat Devon King's oil in a pan for about 5 minutes or until very hot. Place the egg rolls in the oil and let them cook for about 10 minutes or more until golden brown. Flip the sides in the oil when the other part is done.
6. Place on a paper towel to drain excess oil.

Enjoy warm!



PEANUT COOKIES

Ingredients

- ⅔ pack of Devon King's margarine
- 1 ½ tsp vanilla essence
- ½ cup peanut butter
- 1 tsp salt
- 1 cup sugar
- 2 cups flour
- ¼ cup chocolate chips (optional)
- ½ cup chopped peanuts

Directions

1. Melt the Devon King's margarine and blend with vanilla essence, peanut butter, and salt.
2. Add the sugar and beat until light and fluffy.
3. Fold in the flour and beat gently.
4. Add chocolate chips.
5. Coat a 10- by 15- inch cookie sheet with Devon King's vegetable oil. Spread mixture thinly on the pan.
6. Sprinkle chopped nuts on top, lightly press them into the mixture.
7. Bake in a preheated oven for 25 minutes.
8. Cut into squares when it is hot.



OVEN-FRIED CHICKEN

Ingredients

- 1/3 pack of Devon King's margarine
- 1/2 cup flour
- 3 teaspoons of pepper
- 1/2 teaspoon of salt
- 1 teaspoon powdered garlic
- 1 teaspoon powdered ginger
- 1 seasoning cube
- 1 kg chicken, cut up into pieces

Directions

1. Heat your oven to 425°F (220 C). Melt the Devon King's margarine in a 13x9-inch pan in the oven.
2. In a shallow, oven-safe dish, mix the flour and other dry seasonings. Coat chicken with flour mixture. Place chicken, skin sides down, in the pan.
3. Bake uncovered 30 minutes. Turn chicken; bake about 30 minutes longer or until it is done.



JAM DOUGHNUT

Ingredients

500g plain flour
 2 ½ tablespoons of instant dry yeast/15g fresh yeast
 5 tablespoons of warm water
 25g Devon King's margarine
 2 eggs
 200ml warm milk
 1 teaspoon of salt
 Sugar to taste
 350g jam, flavour of your choice
 Devon King's Vegetable Oil (enough for frying)

Directions

1. In a small bowl, add the yeast, three tablespoons of flour, 4 tablespoons of warm water and mix. Cover and leave in a warm place to rise and double in size. Small bubbles will begin to form. Set aside.
2. In another bowl, add the remaining flour, sugar and salt. Mix very well.
3. Now add the eggs, warm milk, margarine, and the yeast batter to the contents of the bowl in step 2. Mix well for about 10 minutes then fold the dough into a ball and place in a bowl greased with butter.
4. Cover with clean napkin or nylon and leave for about an hour till the dough doubles in size.
5. When the dough has risen, place on a floured table or chopping board and flatten with your palms/rolling pin and rub a little flour on the dough.
6. Using a biscuit cutter or the top of a glass cup, cut into round shapes. You can leave them for about 15 minutes or more to rise if you want them larger.
7. Heat up Devon King's Vegetable Oil in a frying pan till hot. Fry the doughnuts for 2 minutes or more on each side.
8. Transfer into a bowl lined with paper towels to absorb the oil. You can dust with some sugar if you wish.
9. Use a knife to make a small cut through the side and wiggle it around to make a hole in the centre. Carefully pipe in the jam, being careful not to overfill.

Enjoy with a chilled drink.



Garlic Pasta

Ingredients

- 1 pack, spaghetti
- 2 teaspoons, chopped garlic
- 1 teaspoon, chopped ginger
- 1 teaspoon, pepper
- 1 cooking spoon Devon King's vegetable oil
- ¼ pack Devon King's margarine
- 1 seasoning cube

Directions

1. In a large pot with boiling salted water, cook pasta until half-done. Drain the water.
 2. In a large pan over low heat saute garlic, ginger, seasoning cube and pepper with Devon King's oil.
 3. Cook until the garlic turns golden in colour, about 10 minutes.
 4. Add garlic mixture to Devon King's margarine and mix with the cooked spaghetti.
 5. Stir and let it cook for about 2 minutes.
- Garnish with fresh peppers and vegetables if you wish.

Serve warm.



Chin-Chin

Ingredients

550grams plain flour (all purpose flour)
75ml evaporated milk / 75g powdered milk
200grams granulated sugar
½ teaspoon, salt
1 pack Devon King's margarine
2 medium nutmegs/ 2 teaspoons ground nutmeg
Devon King's Vegetable Oil, enough for frying

Directions

1. Mix the milk and sugar in a bowl and leave to soak.
2. Note: If you are using powdered milk, mix the milk and sugar. Then add 150ml of water for soft chin-chin (75ml of water for crunchy chin-chin), mix and leave to soak so that the sugar can dissolve.
3. In a separate bowl, mix the ground nutmeg and flour, then rub the margarine into the flour till it has mixed well with the flour, leaving no lumps.
4. Add the sugar/milk mixture to the margarine/flour mixture and mix by hand till a smooth dough is achieved.
5. Place the dough on a flat surface and start kneading gently with a rolling pin.
Tip: If a rolling pin is not available, you can use a washed glass bottle.
6. When the dough is flat, cut into desired sizes.
7. Deep-fry in Devon King's Vegetable Oil.
8. While frying, continuously stir the chin-chin till you get a golden brown colour.
9. Scoop the fried pieces onto a flat tray to dry and cool down quickly.
10. When the chin-chin had cooled down completely, store in a dry, airtight container.
Serve with a chilled drink.



BUNS

Ingredients

500 grams flour
50 grams sugar
2 teaspoons teaspoonful baking powder
1 teaspoonful salt
2 eggs (optional)
150 ml Milk/water
3 tablespoons Devon King's Margarine

Directions

1. In a bowl, add the flour, sugar, baking powder, egg, salt, margarine and milk/water.
2. Mix thoroughly until the dough is smooth and stretchy.
3. Cover and leave to rest for a few minutes. Mould into balls.
3. Heat up the oil in a pan until hot.
4. Scoop the batter or moulded balls and drop into the hot oil.
5. Fry on medium heat for about 20 minutes, so that the inside of the buns will be cooked.
6. When you drop the batter, it should sink to the bottom of the pan.
7. Reduce the heat to low so that the oil will not be too hot.
8. The buns are ready when they are golden brown...Enjoy!



BANANA BREAD

Ingredients

- 2 cups flour
- ½ teaspoon baking soda
- 1 cup sugar
- 1 egg
- 5 tablespoons powdered milk
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ pack Devon King's margarine
- 1 cup mashed bananas
- ½ cup groundnuts/cashewnuts (optional)

Directions

1. Sift together flour, baking soda, baking powder, and salt.
2. In a large bowl, cream sugar and Devon King's margarine. Beat the egg slightly, and mix into the creamed mixture with the bananas. Mix in sifted ingredients until just combined. Stir in milk and nuts. Spread batter into one greased and floured 9x5 inch loaf pan.
3. Bake at 350 degrees F (175 degrees C) until top is brown and cracks along the top.

Your banana bread is ready!

Bake



Cook



Eat



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